

ABSTRACT

An object of the present invention is to provide a method for producing *baitang* soup with high emulsion
5 stability and a method for improving the emulsion stability of *baitang* soup.

In a method for producing *baitang* soup which comprises adding oil and fat to an aqueous phase obtained by separating an oily phase from a meat extract and mixing
10 and emulsifying the mixture, *baitang* soup with improved emulsion stability can be provided by making the isoelectric point of 30 wt% or more of the proteins contained in the aqueous phase at least 1.5 lower than the pH of the *baitang* soup.